



# Away with the dull drudgery of workaday tiday waves!



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2010-12-15 16:58:00

**MOOD:** awesome!

**MUSIC:** John Coltrane - Pursuance - Psalm

I believe this is a significant advance in pot pie technology.

Make your pie crust. Par-cook chicken and veggies. Toss the chicken and veggies with just enough gravy to moisten them and really pack them into the pie. Bake.

When you serve the pie, put a gravy boat on the table, so that the pie can be engraved *to the individual diner's liking!*

No more squidgy crust! No more pie collapse! No more unsatisfying gravy/pie ratio.

**TAGS:** [genius](#), [recipes](#)



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[Random holiday cookie recipe is random.](#)

"Pealing Bells" cookies: This is a thing my mom used to do. 2 cups flour 6 tbsp butter 3/4 cup sugar 1

[As easy as-- no, really.](#)

I was talking about the chicken pot pie I was making on Twitter, and it turns out, a lot of people

[New England Brown Bread recipe](#)

...because my friends were talking about it on Twitter the other week, and I got hungry.

11 comments



 [kayjayoh](#)

[December 15 2010, 22:18:16 UTC](#)

[COLLAPSE](#)

Bonus points for your super-absorbant string reference.



 [kayjayoh](#)



[December 15 2010, 22:18:47 UTC](#) [COLLAPSE](#)

absorbent! darn it.



[cjtremlett](#)

[December 15 2010, 23:03:09 UTC](#) [COLLAPSE](#)

Brilliant!

That goes in the "Damn! Why didn't I think of that?" file.



[ladycelia](#)

[December 15 2010, 23:55:47 UTC](#) [COLLAPSE](#)

If there was a Walk of Fame for cooking genius, you'd have just earned yourself a star.



[barsukthom](#)

[December 16 2010, 00:03:06 UTC](#) [COLLAPSE](#)

My God! man! Madness! (Yeah, yeah, okay, I grew up on chicken "cobblers" and those bitty frozen pot pies.)



I own [trinker](#)

[December 16 2010, 01:01:48 UTC](#) [COLLAPSE](#)

What a brilliant solution for a problem I don't have! ;) (I am a pervert who likes squidgy bottom crust. I will fight other people for it.)



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[December 16 2010, 13:19:38 UTC](#) [COLLAPSE](#)

Then you can just pour gravy over the whole thing and microwave it for two minutes. And ALL the crust will be squidgy!



I own [trinker](#)

[December 16 2010, 18:28:29 UTC](#) [COLLAPSE](#)

Smartass! Heretic! Touched in the head!

That would be all \*WRONG\*. (And icky. IMHO, of course.)

So helpful, you. (Seriously, though, I think I shall adopt your method if I'm making pot pie for company.) (I am about to post a chicken apple sausage recipe in my journal, btw.)

*Deleted comment*



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[December 16 2010, 13:18:53 UTC](#) [COLLAPSE](#)

Oh, my aching head. =:=>



[antongarou](#)

[December 16 2010, 07:23:03 UTC](#)

[COLLAPSE](#)

Indeed, a breakthrough in the pot pie field!

[rikibeth](#)

[December 16 2010, 17:18:03 UTC](#)

[COLLAPSE](#)

Now that is genius, as I love my pie SWIMMING in gravy, but care not for squidgy crust.

I still like chicken cobbler, but that method might change my mind.

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